
BARK to BOTTLE

#45 JULY '21

AMORIM CORK

Cork in the USA: a decade of growth

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are now sealed with cork



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Cork in the USA: a decade of growth

The US market share of cork-sealed premium wines increased from 47% to 67.6% between 2010 and 2020. Over 90% of US wines priced over \$20 are now sealed with cork

In 2020 - an extremely challenging year for the global wine market - customer preferences for cork stoppers and premium wines was even more evident.

Cork stoppers are consistently preferred by consumers in market surveys and purchases, due to their superior qualities in helping wines age in the bottle, their impeccable sustainability credentials and increasingly rigorous quality control measures.

Research has shown that these factors make cork stoppers particularly appealing to Millennial consumers, a key driver of market growth.

Nielsen's latest yearly data of the Top 100 Premium Brands in the US market, for the period ending December 26, 2020, reveals that almost 72% of the Top 100 US Premium Brands are sealed with cork. Cork is the preferred option in all price categories, and finishes over 90% of US wines priced over \$20.

The Nielsen data also shows that between 2010

and 2020, the market share of all premium wines (priced at or over \$6) finished with cork has increased from 47% to 67.6%.

During this period, case sales of cork-sealed wines among the top 100 premium brands have almost doubled (a 97% increase), compared to only 6% growth for alternative closures.

The strong consumer preference for cork-sealed wines is further demonstrated by the price premium enjoyed by such wines. The median price of cork-sealed wines is \$3.48 higher than those finished with alternative closures.

Brands finished with cork have enjoyed more robust sales growth than those finished with alternatives closures and the number of top brands using cork closures is consistently increasing.

"Given the incredible natural properties of cork, it makes sense that the majority of the premium wines in the United States are sealed with cork," suggests Carlos de Jesus, Amorim

Cork's Director of Marketing & Communication and the Operational Director of the InterCork programme of APCOR. "Its lightness, elasticity, carbon sequestration, and ability to provide consistent oxygen transfer, are all part of cork's unique combination of characteristics that make it unlike any other material on the market."

Naturity® and Xpür® – The world's greenest, most effective anti-TCA technologies

Naturity® and Xpür® are game-changing technologies that take cork stoppers to the next level, meeting the promise made by Amorim in mid-2018 to deliver non-detectable TCA performance for all its stoppers by the end of 2020.

As the world's leading supplier of wine closures - estimated to supply close to 50% of worldwide natural whole cork stoppers and 30% of all closures - Amorim is dedicated to developing state-of-the-art technologies that maximise cork's potential.

Cork stoppers are consistently viewed by winemakers and consumers as the preferred sealing solution for quality wines because of the vital role they play in enabling wines to age correctly in the bottle.

The principal challenge confronted by the cork stopper industry over recent decades has been to implement rigorous quality standards that will ensure uniformity and sensorial neutrality and eliminate the presence of detectable TCA.

TCA is a naturally occurring chemical compound (2,4,6-trichloroanisole) found in substances such as coffee, wood, water, soil, vegetables and fruit.

New technologies pioneered by Amorim since the year 2000 have progressively reduced the number of cork stoppers with detectable TCA.

Naturity® and Xpür® are expected to consolidate upon Amorim's previous achievements in this field, which include the ROSA® steam-based curative technique, introduced in 2002, and the NDtech® individualized screening technology introduced in 2016.

Amorim had already guaranteed non-detectable TCA performance for Neutrocork®, TwinTop Evo and NDtech® stoppers, but in mid-2018, Amorim's Chairman and CEO, António Rios de Amorim, set the bar even higher, pledging that all Amorim cork stoppers would deliver non-detectable TCA performance by the end of 2020.

Even in the midst of the global pandemic, this bold commitment was met and now applies to the company's 5.3 billion stoppers sold annually.

The new technologies are applied across all product lines, at no extra fee for the end customer.

Achieving non-detectable TCA performance for whole natural cork stoppers is particularly complex given that these stoppers are punched directly from the cork plank extracted from the tree.



Naturity®, developed with FCT NOVA, is based on principles of thermal desorption through a proprietary, non-sequential use of pressure, temperature and purified water over time.

Whereas previous anti-TCA techniques required temperatures of around 240 degrees C., which risked damaging the cork's structure, the pressure is reduced for Naturity®, and the boiling point has been moved down to 40° or 50° C., which ensures that the vital properties of cork remain intact.

This optimised process extracts hundreds of compounds, including TCA and other volatile compounds which may impair the taste of wine, while maintaining the phenolic compounds that play an important role in wine's ageing process in the bottle.

The name Naturity® was chosen because no artificial elements are used in the process.

Successful trials have been conducted with various wineries and additional third-party validation trials are planned with the Geisenheim Institute in Germany and the Campten & Chorleywood labs in the UK.

The results confirm that the technology removes more than 150 volatile compounds, including TCA, achieving an unprecedented level of neutrality and sensorial homogeneity. Over 99% of natural cork stoppers now deliver non-detectable TCA performance*.

These new innovations have been met with widespread industry acclaim, including a Kaizen award for Innovation Excellence and a nomination for the 2021 Golden Vines Innovation Award (see separate articles).

There has also been widespread specialist press coverage.

In an article published in the Drinks Business in December 2020, Patrick Schmitt stated: "Even if the incidence of TCA is very low today (estimates suggest it's now below 1 in 1,000 cork stoppers), Amorim's technology will mean that the number of spoiled wine bottles potentially making their way onto the market will drop dramatically. And by that, I mean by the millions."

Jamie Goode also penned the article "A New Cure for Cork Taint" for the Wine and Spirits Magazine, in which he explained how Naturity® builds on the achievement of NDtech®: "NDtech® involves assessing individual corks by GC-MS (Gas Chromatography-Mass Spectrometry) and rejecting any that have releasable TCA above 0.5 ng/l. This is below the threshold of detection for humans. However, NDtech® is expensive, and there are many good corks that are rejected as false positives. "[Because of the expense], we could not expand NDtech® to the entirety of our natural cork range," says Carlos de Jesus, communications director for Amorim. "We needed to come up with something that extended the non-detectable TCA performance to the lowest grades."

The Financial Times disclosed a company announcement in early February 2021, by Frontier IP Group plc (that collaborated with the NOVA School of Science and Technology for the project), which described Naturity® as a "breakthrough technology."



Benefits for NDtech®

Amorim's existing individualized screening technology, NDtech® also benefits from this new technology, delivering a 15% gain in productivity and further reinforcing its reliability / precision.

The synergies between Naturity® and NDtech® enable Amorim to offer natural cork stoppers to the market with the world's highest level of individual non-detectable TCA performance.

Non-detectable TCA performance has also been extended to another key segment within Amorim's portfolio, micro-agglomerated stoppers.

Xpür® reduces TCA levels in Neutrocork® Premium and Qork stoppers to an astonishing 0.3 ng/L, while leaving the physical-mechanical properties of cork intact.

This makes it possible to use the highest possible percentage of cork while maintaining cork's natural properties, such as compressibility and expansion rates.

Xpür® improves upon the conventional supercritical CO2 application developed several decades ago and is far more efficient - using only 25% of the energy, 10% of the CO2 and requiring only 10 to 20% of the extraction time.

It is the first industrial technology to treat cork granules (0.5 to 2 mm), since previous solutions applied industrial treatments using conventional supercritical CO2 but only when applied to cork powder.

Reinforcement of the segment of micro-agglomerated stoppers that deliver non-detectable TCA performance is expected to further leverage market demand for this segment.

Naturity® and Xpür® will be used exclusively by Amorim, which has submitted several patents. António Rios de Amorim explains: "These technologies come as a result of robust financial investments, time, and dedication to R&D from our team.

Despite the obstacles of 2020, we were able to fulfill the promise we made to have non-detectable TCA performance for all the cork stopper segments by the end of the year. This is our commitment to our 30,000 customers around the world – to guarantee the quality and consistency of their products and ensure that consumers' preference for cork will only grow stronger."

* Non-detectable TCA performance = releasable TCA content at or below the 0.5 ng/L quantification limit; analysis performed in accordance to ISO 20752. For Naturity®, up to 1% of stoppers have releasable TCA content between 0.5 ng/L and 1 ng/L quantification limit.





Natural cork stoppers – the gold standard for wine

Naturity®, the world's most advanced anti-TCA technology, delivers premium value with superior neutrality and takes natural cork stoppers to the next level.

Made from a single piece of cork, punched directly from a single cork

strip, the iconic natural cork stopper is the perfect match for the world's finest wines, and the closure of choice for winemakers and wine connoisseurs.

Amorim supplies almost half of all natural cork stoppers used in the global wine industry.

Amorim in the spotlight in the UK: the London Design Biennale and the Serpentine Pavilion



This year Amorim has a major presence in the UK, through participation in two major events - the London Design Biennale and the Serpentine Pavilion – against the backdrop of rising prominence for cork-sealed wines in the UK market.

London Design Biennale 2021: Amorim is the official Material Partner of the installation, Forest for Change - the Global Goals Pavilion.

Designed by the British designer, Es Devlin OBE, and promoted by the non-profit agency, Project Everyone, the space is hosting events, conversations and daily meetings dedicated to the UN's Sustainable Development Goals (SDGs).

The London Design Biennale 2021, which runs between 1-27 June at Somerset House, London, this year dedicated to the theme “Resonance”, brings together the world's most imaginative curators, designers and artists.

The installation's central clearing is entirely built from cork supplied by Amorim Cork Composites, which will house an interactive installation about the UN's SDGs - a globally agreed plan to eradicate poverty, fight inequality and combat climate change.

Jack Headford, Associate Designer at Es Devlin Studio, explains: “During development of the project, it became obvious that we needed to work with materials that convey a sense of empathy and robustness within the forest. Cork seemed the obvious choice, due to its wooden tones and smooth texture, and

its inherent sustainable nature - as a renewable and biodegradable material. Cork also provided a safe and resistant flooring option that blends perfectly with the forest floor, enabling visitors to walk freely among the trees.”

Amorim Cork Italia is also associated with the Biennial, producing and presenting a set of 16 benches designed by the renowned architect Michele Lucchi, which will be included in the SUBER collection, Cork's Second Life.



Serpentine Pavilion: 200 m² of cork supplied by Amorim will assume a prominent place in this year's Serpentine Pavilion, one of the world's leading architectural exhibitions. The project is designed by the South African studio, Counterspace, that was asked to build an installation that focuses on sustainability.

The project was launched in 2020, on the occasion of the 50th anniversary of the Serpentine Galleries, but due to the restrictions imposed by the COVID-19 pandemic it was transformed into a two-year programme (2020/21), an unprecedented decision.

Counterspace's founder and director, Summaya Vally, who was recently recognised as the most influential architect in the world by TIME magazine (2021 TIME100 Next List) explains that: "Cork

was chosen because of its moulding capacity, malleability and flexibility, making it possible to recreate different spaces inside the pavilion, aligned with the pavilion's objective of recovering and reconfiguring the local and material context".

Amorim was previously involved in the 2012 edition of the Serpentine Pavilion, in a project signed by the Swiss architects Herzog & de Meuron and the Chinese artist Ai Weiwei, who created a circular structure comprised of around 100 items of furniture made of Portuguese agglomerated cork.

Amorim's company director, Cristina Rios de Amorim, commented: "This event once again highlights cork on the world stage of creativity and innovation, and we are sure that it will be widely appreciated, repeating the success and notoriety that was achieved 9 years ago".



Cork-sealed wines gain prominence in the UK market - two of the UK's Top 3 wines have cork stoppers

In tandem with the high-profile presence of Amorim in key international events hosted in the UK, cork-sealed wines are also enjoying a high level of popularity in the UK wine market.

A recent survey disclosed by Harpers, based on votes from 4500 users of Harpers' wine subscription service, Wine List, revealed that the most popular supermarket wine in the UK is 19 Crimes Red and two of the UK's Top 3 wines have cork stoppers.

Other cork-sealed wines in the Top Ten of the survey, include Campo Viejo Rioja Tempranillo Red (in 3rd position) and Pernod Ricard's Campo Viejo (in 9th position), whose motto is to "inspire a life that's more colorful, inviting everyone to Live Uncorked."

The cork-sealed 19 Crimes Red was launched in 2015 by innovative Australian winery Treasury Wine Estates. It includes an augmented reality app for the bottle labels and a message on each wine cork, specifying a different crime (see Bark to Bottle # 39).

Amorim wins the Kaizen 2021 award for Innovation Excellence

In the 10th edition of the Kaizen awards in Portugal, Amorim has been announced as the winner of the Innovation Excellence award, in recognition of the development of its new Naturity® and Xpür® anti-TCA technologies.

The awards are coordinated by the Kaizen Institute, a management consulting firm based in Zug, Switzerland, that specialises in applying the Kaizen lean management principles defined by its founder, Masaaki Imai, in his first book, “Kaizen: The Key to Japan’s Competitive Success.”

The five core Kaizen principles are Know your Customer, Let it Flow (Targeting Zero Waste), Go to Gemba, Empower People and Be Transparent.

Amorim has been implementing the Lean Kaizen program since 2007 with a view to enhancing operational efficiency across all its Business Units.

Amorim previously won a Kaizen Award in 2012, when RARO (now Amorim Top Series) received the “Excellence in Productivity” award at the 1st Kaizen Lean Award competition, in recognition of its improvements and increased efficiency in the production of capsulated cork stoppers.

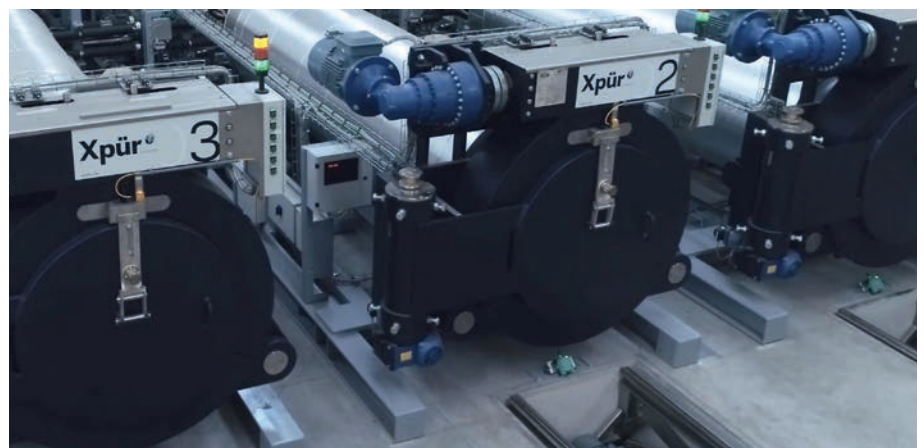
At a group level, Amorim has implemented Kaizen principles as a transversal management strategy.

In 2016, Amorim Chairman and CEO, António Rios de Amorim explained that he considered that this is one of the factors underpinning the competitiveness of Amorim: “I think that we’ve also successfully introduced improvements faster than our competitors. Japanese techniques such as Kaizen, Five Sygma and others have made our production process very effective.”

Kaizen environmental procedures have also been introduced to monitor the evolution of Amorim’s environmental management system as well as measures

for recording, evaluating and dealing with any non-conformities. This process has increased the number of employee training/awareness-raising hours focused on controlling and processing waste.

In 2017, the business unit, Amorim Cork Composites, also received an Honourable Mention in the ‘Excellence in Productivity’ category from the Kaizen Institute, in the wake of a project to reduce the number of references produced, reformulate the costing method and boost workflow.



Amorim distinguished in the World Finance magazine's Sustainability Awards

For the third consecutive year, Amorim has won first prize in the "Wine products industry" category of the World Finance magazine's Sustainability Awards, thereby further reinforcing international recognition of its sustainable development principles and practices.

The award was granted on the basis of Amorim's implementation of circular economy principles, preservation of the cork oak forest, personnel management, R&D+i investments and ambitious objectives and commitments over the medium to long term, that will foster continuous evolution and sustained economic growth.

The jury highlighted the recent global launch of the Naturity® and Xpür® anti-TCA technologies and the importance of the negative CO2 balance of Amorim stoppers, which make a "relevant contribution to decarbonisation of the wine industry".

Amorim "was distinguished due to its alignment with the founding principles of the Paris Agreement, its support of the UN Sustainable Development Goals, and its resilience during the pandemic period" as well as being one of the companies that have "made an extra effort to integrate ESG values – environmental, social and governance – in their different areas of business."

The Chairman and CEO of Amorim, António Rios de Amorim, expressed his "great satisfaction with the new distinction from World Finance, which confirms that we are on the right side of history. Winning this award for the third consecutive year gives us even more confidence for the future, that necessarily has to be guided by efficient resource management, waste reduction, protection of ecosystems, sustainable consumption, circularity of processes, upcycling policies and empowerment of people."

All the winners of the World Finance Sustainability awards are announced at www.worldfinance.com/ and in the World Finance, Summer 2021 print edition.



Amorim is a Founding Member of the Sustainable Wine Roundtable (SWR)

Sustainable Wine Roundtable (SWR), an independent, global, and multi-stakeholder non-profit association, formed by prominent wine business stakeholders, aims to establish a global sustainability standard for wine.

Sustainability is now at the top of the agenda for wineries and wine consumers alike.

This inspired London-based Sustainable Wine Ltd to launch this new initiative, in the wake of its Future of Wine conference in late 2020.

The roundtable's founding members include representatives from various sectors of the industry supply chain: Amorim, Ste. Michelle Wine Estates, Treasury Wine Estates, Catena Institute of Wine, BSI, Sustainable Winegrowing British Columbia (SWBC), Systembolaget, Alko, Vingruppen, Waitrose & Partners, Grupo Avinea, and BLB Vignobles.

It was launched in June, during the Future of Wine Americas conference June 1-3, where Amorim participated in a panel discussion titled "How does the US wine industry need to adapt to a changing environment, and what role will sustainability play?"

The SWR's objectives include:

- develop a global sustainability standard and create a common language for talking about sustainability in the wine industry;
- become a platform for dialogue, advocacy, collaboration, tool sharing and problem solving;
- provide practical guidance to producers and consumers on how to integrate these standards into their practices.

As a 100% renewable, 100% sustainable, and 100% recyclable natural resource, cork assumes a pivotal role in ensuring sustainability in wine.

"Collaboration is crucial when it comes to sustainability and we are grateful for the opportunity to unite with like-minded businesses and individuals to support wine trade leadership, at a time when more and more consumers are demanding transparency and accountability," explains António Rios de Amorim, chairman and CEO of Amorim.

Tobias Webb, founder of Sustainable Wine Ltd, adds: "The SWR has been set up to catalyse collaboration around a common understanding of sustainability in wine, develop tools, research and be an advocate for sustainability awareness and improvements. Amorim will play a key role along with other founding members, in creating the SWR, and contributing to the research, tools and practices key to our mission."



Amorim nominated for the Golden Vines Innovation Award

In recognition of its pioneering innovation strategy and historic commitment to R&D and sustainability, Amorim has been nominated for The Golden Vines Innovation Award, one of seven honours to be announced during the Golden Vines Awards Ceremony, to be held in London on October 7, 2021.

The awards are organised by Liquid Icons, a fine wine research and content production company that creates original content and research about the world's greatest fine wines & rare spirits.

Each award winner will receive the Golden Vines Award Trophy, designed and produced in collaboration with Amorim.

Amorim's nomination reflects newly released innovations such as Naturity® and Xpür® (see cover story) and its firm commitment to sustainability in the wine and cork sectors, verified by rigorous independent carbon footprint studies.

The Golden Vines Awards Ceremony is predicted to be the year's most important gathering of world leaders and collectors in the wine industry, and will raise funds for The Gerard Basset Wine Education Charitable Foundation, that is committed to creating educational programmes and career opportunities for young professionals, led by Nina Basset FIH, Romané Basset, Lewis Chester DipWSET, Ian Harris MBE DipWSET, and Jancis Robinson OBE MW.

Other award nominees include the UC Davis Department of Viticulture & Enology, Wine & Spirit Education Trust (WSET), International Organisation of Vine and Wine (OIV), and Coravin.

Carlos de Jesus, Amorim Cork's Director of Marketing & Communication commented: "No matter the outcome, Amorim is honoured to be included in the top five institutions in the innovation sector and part of an event that supports important initiatives such as the Taylor's Port Golden Vines Diversity Scholarship, Internship & Mentorship Programme."

The Taylor's Port Golden Vines Diversity Scholarships programme aims to find and promote future role models from BAME / BIPOC communities globally to reach the very top levels of the wine industry.

42 wine students from 23 different nationalities applied for the 2021 edition of the scholarship programme, including students originating from Colombia, French Polynesia, Georgia, Iran, Jamaica, Malaysia, Nigeria, Peru, Thailand, Trinidad & Tobago and Zimbabwe.

The associated Internship & Mentorship Programme includes two scholarships for aspiring black and ethnic minority students wishing to undertake the Masters of Wine (MW) and Master Sommelier (MS) programmes, with a set of diversified work experiences in some of the world's top wine domaines and establishments, including a 2 day Cork Course at Amorim, Portugal, on the science behind cork and wine ageing.



Amorim is the lead sponsor of the Drinks Business Green Awards



Amorim is the lead sponsor of the Drinks Business Green Awards, launched in 2010.

The 2020 awards ceremony, that was streamed live from the Treehouse Hotel, London on 7 December, highlighted the fact that all sectors of the drinks industry must improve their green credentials to thrive over the long term.

The Amorim Sustainability Award for an Association was attributed to The Wines of Alentejo Sustainability Programme, launched in 2015 by the Alentejo Regional Winemaking Commission (CVRA) which has significantly expanded its member base and helped its members reduce their energy consumption by 30%, and water use by 20%, as well as organising training workshops and an independent auditing process.

The Amorim Sustainability Award for a Company was attributed to the Nicaraguan distiller, Flor de Caña, which is the only global spirits distiller to hold the world's two top sustainability certifications: Carbon Neutral and Fair Trade. It upholds the five pillars of sustainability, including products to support the local community, recycling, and an ambitious tree planting programme.

Two commendations were also made in the same category.

Biodynamic French wine producer, Château Maris, was praised for its plant-based buildings, reductions of CO2 emissions, early B-Corp status, and significant recent plantings of vineyards and boundary areas to promote biodiversity.

Thatchers Cider received a commendation for its recent investments in renewable energy, moves to eradicate plastic packaging, encouragement of diverse orchards and plans to be energy self sufficient by 2025.

The Amorim Biodiversity Award was attributed to the prestigious French wine estate, Château de l'Escarelle, from Provence Verte, which has made a major commitment to increase the number and variety of species in its 100 hectare organic vineyard set in 1,000 hectares of woodland. The specific measures implemented include cover crops in the vineyards, plantations of apple and olive trees in the surrounding environs, and a butterfly garden, in partnership with a bird conservation charity.

Two commendations were also awarded, one to another French wine estate, Château Leoube, which has developed innovative plans to ensure a sustainable vineyard with enhanced diversity.

Irish Distillers received a commendation for its work in defence of Ireland's endangered wildflower species and associated fauna, while encouraging local farmers to enhance biodiversity.

Amorim was also associated to the winner of the category of the Best Green Initiative - Adrian Bridge, for the Porto Protocol, of which Amorim is a founding member.

The Porto Protocol Foundation was launched in 2018, as a key outcome of the Climate Change Leadership conferences. It is an ambitious non-profit corporate institution with hundreds of members, including Amorim, Marks & Spencer, Napa Valley Vintners, Symington Family Estates and Catena Zapata, who are committed to mitigating climate change.

The Green Awards emphasised the fact that the Porto Protocol Foundation was born in the wine industry and has spread its initiatives across the entire wine industry value chain.

Amorim is once again the lead sponsor for the 2021 edition and the deadline for submissions is Friday, October 8, 2021. Further information is available at: www.thedrinksbusiness.com/product/green-awards-2021/

Glyndebourne Croquet Pavilion reuses champagne corks as a key building material

Cork's unique properties has led to a panoply of uses, from wine corks to space rockets.

One of the most unusual recent developments is the decision to reuse champagne corks, in conjunction with oyster shells, as core building materials in the new garden pavilion of Glyndebourne opera house, designed by BakerBrown Studio.

The project aims to employ circular economy principles, using waste materials to help minimise the building's carbon footprint and create a reversible design that can be taken apart and reused.

In addition to discarded champagne corks, wine stoppers, and oyster and lobster shells, the studio will salvage diseased ash trees and also use chalk excavated nearby.

The cork stoppers will be used to provide the interior cladding of the pavilion.

The oyster shells are ground down and combined with a proprietary organic binder, to make wall tiles that have the same durability as concrete or stone.

To help minimise the pavilion's carbon footprint, BakerBrown Studio collaborated with engineering company ElliottWood to assess and reduce the project's embodied carbon, using its Structural Carbon Tool – an open-source app that helps minimise buildings' carbon footprint.



Amorim Top Series wins Sustainable Supplier of the Year at the Luxury Packaging Awards 2020

Amorim Top Series, that supplies capsulated cork stoppers to the global spirits market, was awarded Sustainable Supplier of the Year at the Luxury Packaging Awards 2020, for its wood and cork stopper used in the packaging of Sweetens Cove bourbon.

Sweetens Cove is a sophisticated Tennessee bourbon that was launched in 2020 by six friends, including NFL legend, Peyton Manning. It is named after a famous 9-hole golf course near Chattanooga, Tennessee, also co-owned by Manning.

The judges of the Luxury Packaging Awards 2020 said that there was one clear standout winner, given that Amorim Top Series has a clear environmental ambition with goals and a specific plan of action, including quantifiable data on the CO2 emissions of its stoppers.



"Consumers are increasingly aware of the urgent need to decarbonise the products they consume," commented Hugo Mesquita, director of sales and marketing at ATS. "The leading spirits producers, including craft producers, are making a major commitment to reducing their carbon footprint. We are delighted that our independent studies have shown that our products can make a major contribution to this goal. We are living in a key moment where every small step in the fight against global warming is vital".

Grand Constance 1821 sold for record price after recorking by Amorim

Cork's ability to preserve wines over astounding periods of time was once again confirmed this May when a rare bottle of 37,5cl of Grand Constance 1821 – one of only 12 in the world – was sold for a record price of €25 000 at the Cape Fine and Rare Wine Auction.

Three ultra-rare bottles of Grand Constance 1821 – originally destined for Napoleon Bonaparte – were subjected to the delicate recorking operation in 2019, which required keeping the ancient bottle in an oxygen-free state while replacing the cork (see <https://www.youtube.com/watch?v=GKCg1XAaMnI>). The process was coordinated by Amorim and Libertas Vineyards and Estates, under supervision of French wine expert Jean Vincent Ridon. According to records, the wine was previously decanted and recorked in 1883 – 138 years ago.

To date Amorim has assisted the recorking of over 1 500 vintage South African wines all of which receive an official seal and are logged in Amorim's recorking directory.

Grand Constance is one of the world's most coveted wines and by the early nineteenth century was a favourite among royal and political circles, attracting the interest of the likes of Napoleon and George Washington. It was described as one of the world's finest wines, in literary works such as Charles Dickens' 'The Mystery of Edwin Drood' and in Jane Austen's 'Sense and Sensibility' who praised "its healing powers on a disappointed heart".

Amorim's Joaquim Sá admitted during the recorking process: "We were immensely proud to have been part of the restoration process through the Amorim Recorking Clinic, and if it needs re-corking in 200 years' time, we will be as ready as always!"



Naturity[®]

by Amorim Cork



The world's greenest and most efficient anti-TCA technology for natural corks.

Inspired by Nature's remarkable work with cork, we've created Naturity[®], an entirely natural process that removes TCA and other sensory-deviation compounds from our natural stoppers. Developed by NOVA University and Amorim Cork, Naturity[®] is a groundbreaking technology designed to maximize the performance of our stoppers without compromising their true nature. Thanks to a streamlined process that combines time, pressure, temperature and purified water, we are now able to separate TCA molecules from the cellular structure of natural cork stoppers through a non-invasive method that keeps the crucial features of this unique material intact.

AMORIM CORK

 [amorimcork_stoppers](https://www.instagram.com/amorimcork_stoppers)

NATURAL
CORK STOPPER

The natural choice